

SILVER BIRCH KITCHENS

SIMPLE FOOD, DONE RIGHT.

July 25, 2014



Silver Birch Kitchens makes a variety of pesto using different locally sourced and organic greens, nuts, cheeses, and oils. Dairy free, nut free, and vegan available!



Silver Birch Kitchens: The many ways to use pesto!

An often heard question at the local farmers' markets we attend is: "Wow, this is delicious. But what do I do with pesto?"

Pesto is traditionally used as a pasta sauce for regular macaroni, ravioli or tortellini. There are SO many other ways you can use pesto that once you hear some of our suggestions you'll find yourself eating it every day!

Pesto & Meat Pesto can be used as a seasoning if you mix it in with any kind of ground meat. A leaner meat is suggested, but any meat will do! Mix a pound of ground meat with an 8oz container of our pesto to make meatballs, meatloaf, or even just a simple burger patty. Marinate your chops or chicken in pesto before you put it on the grill, then drizzle or brush some extra on before you're ready to serve. We recommend our cheesy **Garlic Scape Pesto!**

Pesto & Veggies Grab some fresh vegetables at the market and get

ready to spice them up! Zucchini, green beans, corn, potatoes, really anything you can sauté or grill will be great with a little pesto. Toss a pound of steamed veggies with some pesto, or sauté them in the pan with the pesto (no need to add more oil) for a great side dish. Grill or steam your corn on the cob and then brush it with a little pesto for an added kick. Try our **Vegan Asian Stir Fry Pesto** to add some Asian flair!

Pesto & Sandwiches Make your own gourmet sandwiches right at home with some pesto! Brush both sides of bread with some pesto and make a fancy grilled cheese. Do the same to tortillas and upgrade your next quesadilla! Use it alone or mix it with mayonnaise and spread it on your next lunch meat sandwich. Great on a grilled chicken and fresh mozzarella sandwich! You can pick up your **scratch made fresh mozzarella** at our market stand along with our **nut-free Basil**

Pistou and get ready to love lunch again!

Pesto & Salad You can simply toss any fresh salad with pesto as a simple dressing OR you can try some of our more adventurous suggestions! Make a pesto potato salad for your next barbecue or family gathering by adding a few tablespoons of pesto to the mayonnaise. Try something new and add it to your egg or tuna salad! It's simple to turn any pasta salad into a PESTO salad by adding a few spoons into your current recipe. Add some of our **fresh mozzarella** to your salad (or make a traditional Caprese) and pick up some of our **dairy free Cilantro Almond** pesto and make your summer salads delicious!

We have plenty more suggestions, so please stop by our tent to sample some of our delectable pesto and we'd be happy to share our recipe ideas!